

RADIO CALL
SIGN

ECSTASY
10/18/02

CORRECTIVE ACTION AND FOLLOW UP LOG

RESULTS, REFERENCE AND RECOMMENDATIONS

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.			COMPLETED			PERSON RESPONSIBLE FOR CORRECTION	CORRECTIVE ACTION
#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
		<u>MAIN GALLEY-APPETIZER PANTRY</u>					
1		THE CAN OPENER BLADE WAS SOILED WITH FOOD RESIDUE. THE QUICK RELEASE PIN WAS MISSING AND A BOLT AND NUT HAD REPLACED IT.				F&B Mgr. & Hotel Engineer	The item was cleaned and pin installed
		<u>CENTER GALLEY</u>					
2		THE SLICER CONTAINED LOOSE SEALANT.				Hotel Engineer	New Sealant was installed
		<u>MAIN POT WASH</u>					
3		SEVERAL PREVIOUSLY CLEANED PANS WERE SOILED WITH FOOD AND GREASE RESIDUE.				F&B Mgr.	Items were cleaned
		<u>CENTER GALLEY</u>					
4		THE UNDERSIDES OF THE TILTING PANS CONTAINED NON-EASILY CLEANABLE GAPS.				Tech Ops	The grills will be replaced
5		THE UNDERSIDES OF THE TILTING PANS WERE SOILED.				F&B Mgr.	Item cleaned
		<u>FOOD SERVICE-GENERAL</u>					
6		THE INTERIORS OF THE GRILLS WERE NOT EASILY CLEANABLE.				Tech Ops	The grills will be cleaned as much as possible.
7		THE INTERIORS OF THE GRILLS WERE SOILED WITH FOOD AND GREASE RESIDUE.				F&B Mgr.	Item cleaned
		<u>CREW DISHWASH</u>					
8		THE FINAL RINSE WATER PRESSURE WAS 12 PSI.				Hotel Engineer	Item Corrected
		<u>CREW GALLEY</u>					
9		LOOSE SEALANT WAS NOTED ON THE SLICER.				Hotel Engineer	Item replaced.
		<u>CREW, PETTY OFFICER, & OFFICERS' MESS</u>					
10		THE UPPER SNEEZE GUARD ON THE SERVICE LINES DID NOT ADEQUATELY PROTECT THE FOOD.				Tech Ops	The upper shelf to be used for individual packaged items that are not potentially hazardous..
		<u>FOOD SERVICE-GENERAL</u>					
11		THE INTERIORS OF THE FRYERS WERE NOT EASILY CLEANABLE.				Tech Ops	The fryers will be kept as clean as possible.
12		THE INTERIORS OF SOME OF THE FRYERS WERE SOILED WITH FOOD AND GREASE RESDUE.				F&B Mgr.	The fryers have been cleaned.
13		CRACKED AND BROKEN DECK TILES WERE NOTED IN VARIOUS AREAS. ALSO, SOME BULKHEADS WERE DAMAGED.				Staff Captain	Work in progress

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		<u>LIDO -PIZZERIA</u>					
14		THE TILE WAS CHIPPED AND CRACKED THROUGHOUT THE AREA.				Staff Captain	Work in progress
		<u>PANORAMA BAR AND GRILL</u>					
15		THE DECK TILE WAS CHIPPED AND CRACKED IN AREAS SURROUNDING THE SALAD BAR SERVICE AREA.				Staff Captain	Work in progress
		<u>LIDO-FORWARD</u>					
16		THE COILS TWO OF THE FRYERS WERE SOILED WITH DRIED GREASE RESIDUE.				F&B Mgr.	The coils have been cleaned.
		<u>CORRECTIVE ACTION STATEMENT</u>					
*****	*****	<p>IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.</p> <p>PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV</p> <p>USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .</p>					